

MANDARIN

G R I L L + B A R



Guests of Mandarin Grill + Bar can be confident that all our fish & seafood served on our menus, whether it's sourced from overseas or local is the result of sustainable and responsible fishing practices. We are also part of Food Made Good which is a sustainability consultancy with a focus on food that supports the F&B and retail sector in anticipating and acting on future challenges. Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests. We also source vegetables, fruits, herbs and cresses from local farmers, Aiming to provide guests with the finest dining experience while giving you legendary service from the heart

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.

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“MARKET SPECIALS” SET LUNCH MENU

TO START...

Rabbit Terrine 🥕🥚

Chorizo, Carrot Pickle

or

Smoked Haddock Gratin

New Season's Asparagus, Morels, Hollandaise

or

Watercress Soup 🥕🥚

Poached Egg, Olive Oil Caviar

or

Hummus Salad 🌱

Pickled Cucumber, Fruit Tomatoes, Grilled Baguette

FOR A MAIN...

Spring Chicken 🥕

Stuffed Wing, Oyster Mushroom, Buckwheat, Jus

or

Suckling Pig 🥕

Spiced Local Date, Sauerkraut, Liver, Sage Jus

or

Monkfish 🥕

Parsley, Mussels, Saffron Sauce

or

Pappardelle 🌱🥕

Lemon, Ricotta, Black Truffle

PUDDING...

Citrus 🌱

Agrumes Orange, Crème Chocolate Blanc, Bergamot & Saffron Ice Cream

or

Panna Cotta 🌱

Greek Yoghurt, Crème de Cassis, Sorbet

or

Banana & Chocolate 🌱

Chocolate Crème, Hazelnut Dacquoise, Banana Rum Ice Cream

2-COURSE \$ 648

3-COURSE \$ 748

🥚 Dairy Free

🥕 Gluten Free

🥚 Nut Free

🌱 Vegetarian

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CAVIAR

ROYAL CAVIAR CLUB

Royal Cristal (50g)
*Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour
with a Great Balance & Long After Taste.*
\$ 1,788

Imperial Ossetra (50g)
*Aged 8 – 10 Years, Firm, Complex, Full Body
with Light Nutty Notes & Long After Taste.*
\$ 1,988

KAVIARI

Baerii Royal (50g)
*Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by
the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates
with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.*
\$ 1,988

Kristal (50g)
Large Golden, Firm, Distinct Roe
The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with a Almond Finish.
\$ 1,788

Oscietre (50g)
Amber Roe with Flecks of Golden Brown.
*They Explode with a lot of Flavour as the Smooth Outer Layer Releases
Several Long Hazelnut & Slightly Salty Flavours of the Sea.*
\$ 1,988

PETROSSIAN

Daurenki “Tsar Imperial” (50g)
*The Fruit of the Marriage between the Sturgeons of the Amur River;
very Smooth with Large Grains Varying from Bronze to Golden.*
\$ 2,688

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OYSTERS

ASC Certified

Taste the freshest oysters by selection of your choice

6 Pc \$ 378
9 Pc \$ 558
12 Pc \$ 738

France

Gillardeau, Charente – Maritime
No. 1 Grade, Salty Taste of the Sea and a Nutty Balance
\$ 88 Each

Perle Blanche, Normandy
No. 2 Grade, Slightly Sweet Taste, Nutty Flavour
\$ 78 Each

Fine de Claire, Marennes – Oleron
No. 2 Grade, Salty, Nutty Flavour
\$ 78 Each

Daniel Sorlut, Marenne D’Oleron
No. 2 Grade, Delicate, Iodine & Sweetness Flavour
\$ 78 Each

England

Whitstable Bay
No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour
\$ 78 Each

Canada

Fanny Bay, British Columbia
No. 3 Grade, Sweet, Salty
\$ 68 Each

U.S.A.

Blue Point, Long Island
No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste
\$ 78 Each

Kumamoto, Humboldt Bay
No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish
\$ 68 Each

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APPETISERS

Signature Caviar Tin 🍷🥂

Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, New Season’s Peas
\$ 598

Sweetcorn 🥂🌿

Set Custard, Pickled & Barbecued Mushrooms
\$ 428

Cherrystone Clam 🍷🥂🍷

Tomato Consommé, Tomato Confit, Avocado & Mango, Dill Oil
\$ 428

Blue Lobster Bisque 🍷

Tarragon Cream, Cognac
\$ 428

Heirloom Carrots 🌿

Miso Tahini Dressing, Gremolata, Pecan
\$ 398

Hokkaido Scallops 🍷🥂🍷

Ceviche, Cantaloupe Melon, Sea Vegetables, Yuzu
\$ 488

Ping Yuen Chicken

Galantine, Foie Gras, Burnt Brioche, Green Apple Jelly
\$ 458

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MAIN COURSES

Rhug Estate Venison 🍷

Jerusalem Artichoke, Crosnes, Black Fig, Juniper Jus
\$ 888

New Season’s Spring Lamb 🍷

Provençal Sauce, Polenta, Tapenade
\$ 888

Slow-roasted USDA Prime Rib of Beef 🍷🥂

Carved from ‘The Trolley’
\$ 888

Line Caught Brill 🍷

Hen Crab Salad, Crab Bisque, Shellfish Oil
\$ 888

MSC Certified Whole Dover Sole 🍷🥂

Grilled or Meunière
\$ 1,288

Beef Wellington 🍷

U.S. Prime Tenderloin, French Bean, Pomme Purée, Truffle Jus
(For Two People, 48 hours pre-order is recommended)
\$ 2,288

Gnocchi 🌿🍷

Wild Mushrooms, Mustard Leaf, Parmesan, Black Truffle
\$ 888

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CHARCOAL GRILL

Australian ‘Cape Grim’ The Ladies’ Cut Tenderloin, 6oz

‘Cape Grim’ is an all-natural grass-fed beef from Tasmania in Southern Australia.

No added hormones, which gives it a unique flavour.

\$ 888

New Zealand ‘First Light’ Grass-fed Wagyu M7-9 Rib Eye, 10oz

100% grass diet with absolutely no grains, which results in great-tasting meat with natural marbling.

\$ 1,088

U.S. ‘WBI’ Prime Striploin, 10oz

Born and raised in the same area of the Midwest Cattle country and hand-selected from steers only.

It is wet-aged to perfection, to ensure premium tenderness and flavours.

\$ 988

Casa Vercelli Veal Chop, 20oz

The characteristic colour of Casa Vercelli veal is determined by the young age of the animals

and using dry feed and milk in their diet making the meat succulent and delicate.

\$ 1,288

John Stone Tomahawk, 35oz

Salt moss ageing uses specialist chambers and seaweed salt brick.

The outcome is a unique and timeless flavour

(For Two People)

\$ 1,888

SIDES

Hand Cut Chips 🌾 ✓

\$ 108

Locally Grown Organic Spinach 🌾 ✓

\$ 108

Sautéed Portobello Mushroom, Parsley, Chives 🌾 ✓

\$ 108

Truffle Macaroni & Cheese ✓

(For Two People)

\$ 288

STEAK SAUCE

Green Peppercorn, Classic Béarnaise or Truffle

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DESSERTS

Soufflé ✓

Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream

or

Lemon Soufflé with Limoncello Sorbet

\$ 388

Cocoa ✓

Warm Chocolate Fondant, Sorbet

\$ 388

Ile Flottante ✓🌾🥚

Meringue, Strawberries

\$ 388

Sakura ✓🌾🥚

Milk Parfait, Cherry Blossom and Guava

\$ 388

Tart Tatin ✓🥚

Caramelised Apple, Crème Fraiche, Fennel Puff

\$ 388

Seasonal Fruit Platter 🌾 ✓ ✓

Raspberry Sorbet

\$ 388

Cheese Platter ✓

3 Types of Cheese \$ 288

5 Types of Cheese \$ 388

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